



## Baked Manicotti



This recipe calls for:

**Tomato, Garlic & Onion Sauce**

**Traditional Sauce**

**Mushroom & Green Pepper Sauce**

**Hearty Traditional Sauce**

**Marinara Sauce**

Prep time

**5 minutes**

Cook time

**25 minutes**

Servings

**4**

### Ingredients

- 1 jar RAGÚ® Tomato Garlic & Onion Sauce
- 8 fresh or frozen\* prepared manicotti
- 1/2 cup shredded Mozzarella cheese (about 2 oz.)
- 2 Tbsp. grated Parmesan cheese

## **Instructions**

1. Preheat oven to 375°F. Spread 1/2 of the sauce in 13 x 9-inch baking dish. Add manicotti, then top with remaining sauce and sprinkle with cheeses. Cover with foil.
  2. Bake covered 20 minutes. Remove cover and continue baking 5 minutes or until heated through.
- Tip: Can you spare 15 minutes? Assemble this the night before and pop in the oven the next day. \*To prepare with frozen manicotti, increase baking time to 1 hour. Remove foil and continue baking 15 minutes or until heated through.